



Chinese Potstickers

As shown to Lindsay Sterling by Rattana Sherman, from Bangkok, Thailand, in Durham, ME.

Note: You can make these in advance so that all that's left to do is step 6 - sauteeing. After step five, freeze them on the cooling tray, then transfer to an airtight container and store in freezer.

Cooking time: 2-3 hours (less time with practice)

Makes: about 42

Ingredients

- 1/4 cabbage, chopped then turned granular in a food processor
- 1 tsp salt
- 1/2 Tbsp minced garlic
- 1 Tbsp minced ginger
- 1 scallion, chopped
- 1 Tbsp oyster sauce
- 1 Tbsp corn starch
- 1 tsp soy sauce
- 1 tsp white wine
- 1 tsp sesame oil
- 1 tsp pepper
- 1 tsp sugar
- 1 lb. ground pork
- 1 package circular dumpling wrappers (she used Twin Marquis brand Shanghai style)

For sauce:

- 3 Tbsp soy sauce
- 1 tsp chopped ginger
- 1 Tbsp rice vinegar
- 2-3 drops sesame oil

For garnish:

- sesame seeds
- or fried garlic



Instructions

1. Mix sauce ingredients in small bowl.
2. Make pot sticker filling by mixing everything except the dumpling wrappers in a large mixing bowl until evenly incorporated.
3. Set up where you'll assemble and cook the dumplings. Next to your sink place the bowl of filling, the stack of dumpling wrappers, and a large plate or tray for your assembled pot stickers. Turn the faucet on cool drip. Put a pot of water on high on the stove for boiling them, and next to it a tray where you'll place the boiled pot stickers to cool. Next to that, put a small dish of vegetable oil with brush for coating the hot pot stickers so they don't stick.
4. Assemble pot stickers. If you're online, watch the video in "see how to do it." For right-handed folks, hold wrapper in the palm of your left hand. Wet your right-hand fingers under faucet. Now wet the wrapper with them. Spoon a heaping teaspoon of filling in the center of the wrapper. Fold in half, sealing the filling inside by pressing the wrapper edges together. Now you're going to make three pleats in the half-circle side of the dumpling so it looks cool and has that oh-so-satisfying pot sticker texture. On the right side of the half-circle, push your pointer finger from the back of the wrapper towards you and fold the raised part flush with the edge of the half-circle. Do this three times, from right to left across the half-circle edge, and it will look like a miniature lady's clutch purse. Keep making more, getting faster each time.
5. Boil them, stirring gently at first to make sure none stick to the bottom. Once they're all floating (about 4 min.), place on perforated tray with a slotted spoon and brush all over each with oil to prevent sticking. Assemble the rest of the pot stickers and cook.
6. In a large saute pan with 2 Tbsp of oil on med-high heat, brown about 10 pot stickers at a time on each side. Then toss a shot of water into the pan. Put on plate(s), drizzle with sauce and sprinkle with fried garlic or sesame seeds.